

YLANG YLANG COMPLETE, very fine indeed

Sometimes feel like a broken record when asked how to sweeten up a natural perfume blend. My answer about 90% of the time: just a touch of Ylang Ylang. What I like about this ultra-sweet and heady flower is that it takes such a small amount in any blend to give a punch of sugar, even if your blend isn't particularly floral. A little bit really goes a long, long way.

Not all Ylang Ylang is alike, and for those more candy-like blends I personally recommend our Ylang Ylang I, Organic, but in this article I am highlighting my favorite, our new Ylang Ylang Complete, Fine Organic. What makes this refined little lady so fine? She's distilled using the VOP (Very Old Process) method over a 6-7 hour period, rendering a full-spectrum "complete" oil, instead of the usual 20-24 hour distillation where all of the fractions are separated into Ylang Ylang Extra, and I, II and III.

Ylang Ylang Complete, Fine Organic is truly a fine perfumer's delight. Delicate, yet with stamina, this flower with power evokes the lusciousness of a sun soaked tropical forest. The voluptuous nature of this oil lends to its use as an aphrodisiac, and it's well-known for helping reduce anxiety and stress. Use it in blends that need a touch of refined sweetness, or up front to make a bold floral statement.

Here is a little recipe right in time for Valentine's Day. It can be blended into carrier oil or alcohol, whatever your preference. This recipe makes approximately 1 ml of pure essential oil, so add an additional 4 ml of carrier oil or alcohol for a 20% strength natural perfume. It contains both flowers and chocolate to celebrate in style, and all of the oils used in this blend are said to have an aphrodisiac effect. Enjoy!

20 drops Bergamot Essential Oil 10 drops Ylang Ylang Complete, Fine – Organic Essential Oil 6 drops Pepper, Black Essential Oil

6 drops Amyris Essential Oil 2 drop Cocao Absolute

Please note: Cocao Absolute can leave tiny dark particles in the blend, so we suggest putting your perfume in a dark or opaque bottle instead of clear.

by Mollie Jensen